

LONG ISLAND RESTAURANT WEEK

\$46

A P P E T I Z E R S

LOBSTER BISQUE

Brioche Croutons

POTATO GNOCCHI ALLA ROMANA

San Marzano Tomato Sauce, Pancetta, Parmigiano-Reggiano

STONE CREEK INN CRISPY CALAMARI AND FRISÉE SALAD

Spicy Ginger Vinaigrette

TUNA TARTARE* (\$9 Supplement)

Fresh Ginger, Tamari, Chives, Wasabi Caviar, Tostada

CRISPY SUSHI RICE WITH SCOTTISH SALMON* (\$8 Supplement)

Spicy Citrus Mayonnaise

BABY ARUGULA SALAD WITH RED AND GOLDEN BEETS

Goat Cheese, Toasted Pecans, Mustard Vinaigrette

CAESAR SALAD

Focaccia Croutons, Anchovies, Parmesan Cheese, Caesar Dressing

FRESH BURRATA CHEESE WITH SPANISH SERRANO HAM (\$4 Supplement)

Heirloom Tomato Preserve, Extra Virgin Olive Oil, Aged Balsamic

ESCARGOT `a la BOURGUIGNONNE (\$4 Supplement)

Garlic, Parsley, Shallot, Butter, Bread Crumbs

“CRABLESS” CRAB CAKE (Ve)

Hearts of Palm, Red Pepper, Vegan Remoulade

S I D E D I S H E S

TRUFFLE MAC N' CHEESE

16

BRUSSELS SPROUTS WITH PANCETTA

14

CAULIFLOWER CACIO E PEPE

14

\$39 SOMMELIER WINE SPECIALS

E N T R E E S

HERB CRUSTED CODFISH

Leek Fondue, Glazed Root Vegetables, Lemon Beurre Blanc

BEEF BOURGUIGNON (\$5 Supplement)

Red Wine Braised, Whipped Potatoes, Baby Carrots, Pearl Onions

RIGATONCINI PASTA, LAMB BOLOGNESE

Ricotta Cheese, Bread Crumbs

COQ AU VIN

Braised Chicken Thighs, Whipped Potatoes, Mushrooms, Bacon, Pearl Onions, Baby Carrots

BOUILLABAISSE (\$6 Supplement)

Provençale Fish Stew, Monkfish, Shrimp, Mussels, Codfish, Grilled Pugliese Bread, Spicy Rouille

THAI VEGETABLE STEW (Ve)

Crispy Rice, Coconut, Green Curry

SCOTTISH SALMON*

Tuscan Farro, Winter Greens, Coconut Ginger Broth

CRESENT FARM DUCK LEG CONFIT

Butternut Squash Purée, Cauliflower, Broccoli Rabe, Orange Gastrique

D E S S E R T S

WARM BEIGNETS

Caramel- Bourbon Sauce

COCONUT SORBET

Fresh Berries

CHOCOLATE CREMEUX

Chocolate Pearls, Vanilla Crème Anglaise

APPLE TART TATIN

Vanilla Gelato

NO SUBSTITUTIONS OR SPLITTING OF MENU

MENU IS SUBJECT TO CHANGE